

THE CAMPUS HERALD

JOHNSON & WALES COLLEGE

Week of March 7, 1988

Chef Cihelka shares his experiences with J&W students

Milos Cihelka, one of only 31 Certified Master Chefs in the United States, and executive chef of The Golden Mushroom restaurant in Southfield, Michigan, recently visited Johnson & Wales as the 52nd Distinguished Visiting Chef.

The chef's demonstration menu for the second-year culinary arts students included Wild Mushroom Strudel, Roast Pheasant and Yam Puree, and Omelette Stephanie.

"Game dishes are gaining popularity in leaps and bounds," said Chef Cihelka, explaining to the students the proper methods of preparing and aging game meats, as he prepared the pheasant.

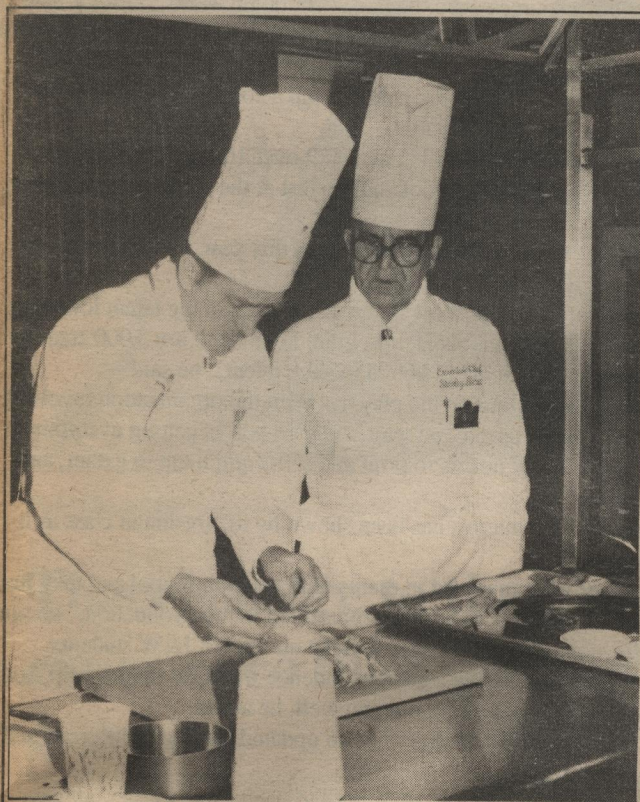
"Aging causes the flavor of the meat to mellow, become more pleasant. The texture will also improve. Depending on how the animal was killed, a deer, for example, can be hung up for a week or more. The fur or feathers of the game keep the meat from spoiling. However, with big game — moose, elk, bear — the carcass must be hung off the ground, quartered and skinned immediately. In China, people hang meats coated with hot pepper to discourage rodents and insects while the meat ages."

"Most good restaurants now feature some game on the menu," said Chef Stanley Nicas, who assisted Chef Cihelka.

Chef Cihelka noted that the female of any species of animal tends to produce the most tender meat. He also warned the students to be aware of laws which protect wild game.

"We can't sell or make a profit on U.S. bear meat. If the meat is donated we can use it for charity events only."

(continued on page 4)



Chef Milos Cihelka demonstrates his technique during his visit to J&W.

Stalker awarded Distinguished Visiting Chef scholarship



Robert Stalker (right) accepts his scholarship from Chef Milos Cihelka

Johnson & Wales Culinary Arts student Robert Stalker has been awarded a Distinguished Visiting Chef Scholarship in honor of Chef Milos Cihelka, executive chef of The Golden Mushroom in Detroit, Michigan.

Stalker was chosen for this prestigious award based on his outstanding academic performance and his involvement in outside activities.

As a military cook in the United States Air Force, Stalker was promoted to non-commissioned officer of bakery operations where he was awarded a commendation medal for running the pastry kitchen. In 1985, he received an Associate's degree in restaurant management from the Community College of the Air Force and is currently a cook for the Air National Guard.

Six times a year, the College's Culinary Arts Division presents scholarships of \$1,000 to outstanding students in conjunction with the Distinguished Visiting Chef program through which the world's top chefs share their knowledge and expertise with students by conducting lectures and demonstrations.

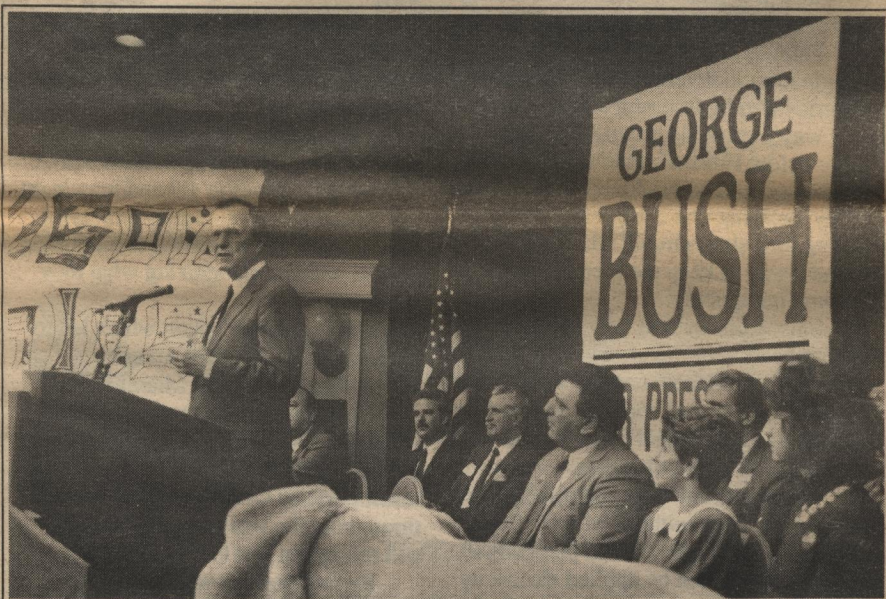
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Smith, and
of the American



Vice President George Bush addresses an enthusiastic crowd at the Hospitality Center

A behind the scenes look at Vice President Bush's visit

When Vice President George Bush came to town to hold a political rally at the Hospitality Center it seemed as though the Vice President just blew into town, gave his speech and left. A simple exercise really.

But Donna Lennon, sales manager at the Hospitality Center, knows different.

"The Secret Service was here five days before the event asking questions. There is a lot more to this type of event than many people think," she said.

Among the details covered were determining the number of people who would attend the rally, food preparation, table and seating arrangements, setting up the press section, securing the area and installing a phone system.

Since the Vice President had visited the Hospitality Center just two years ago, many of the preliminary arrangements had already been accomplished prior to the event.

"The main reason this site was selected by the Secret Service was that they had been here before and knew the building. They preferred this site to one in the city because of the lack of high

buildings in the area," Lennon explained. The first priority of the Secret Service is to protect the well-being of those in their charge, a job they take very seriously.

Among the security precautions taken were blocking off access roads to the Hospitality Center, keeping all windows in the Hospitality dorm shaded, and stationing officers in strategic areas around the building.

Jean Tellier, assistant director of the Property Management Department, which handles security at all J&W properties, said that the department's role in the event was to provide support for the Secret Service.

"They planned the whole operation; we basically provided manpower to supplement what they already had available," Tellier said. Property Management personnel were also on the scene to identify College staff members.

The day went off without a hitch as the Vice President gave his speech, shook hands with local dignitaries and then caught a plane at the airport to continue his campaign for the presidency.

Gorden gets wish, Drama Club to present "West Side Story"

After two years of being told it was impossible Glen Gordon is finally getting his wish. The Johnson & Wales Drama Club is going to present the musical "West Side Story" during the Spring trimester.

"Since I became involved in the Drama Club a couple of years ago, I've wanted to do this play, but everyone told me there was no way we could do it. The cast is too large and we don't have the resources were the most common reasons," Gordon said.

"But I always felt we could pull it off and being a senior this had to be the year if I was going to do it," he added.

Gordon's experiences since reviving the Drama Club a couple of years ago convinced him that the project could be done.

"We held auditions for 'Godspell' in 1985 and well over 100 people tried out. That convinced me that we had the talent pool and interest at the College to do 'West Side Story,'" he said.

When the auditions for "West Side Story" were held this year, Gordon's convictions proved to be right.

"We had more than enough people show up for auditions and the talent level was high. After all, even though there is no theater program here, there are 5,000 students attending this school and some of them are bound to have talent," he said.

"The most difficult part of putting on the play has been the organization involved. Finding the actors and actresses was the easy part, the hard part is getting everything else done," he explained. "There's tickets to print and sell, equipment to gather, and promoting the show to attend to."

Gordon said that most of the interest has been shown by the freshman class as it has been in previous years.

"Many of our freshmen were involved in drama clubs in high school and they just like being on stage. The freshman class is well represented in this production," he said.

Gordon says that the popularity of the play and the number of J&W students involved in the production should assure a good attendance when the play is held April 29 and 30. Tickets are on sale now and are moving well, he added.

As many students know, "West Side Story" is an updated version of "Romeo and Juliet," another classic love story.

The leads for the play are Kelli Boyer, playing Maria and Dean Lerner, playing Tony. Some of the supporting performers are Tom Bowen as Riff, Anthony Luckenbach as Bernado, Fran Rotella as Chino, and Valarie Perez as Anita.

Come out and support your fellow students when the play opens this Spring.

The Indifference Connection: the perils of blind dates

By Judy Miller

To quote *Oklahoma!*, "I'm just a girl who can't say no," to a good date, that is.

So, when my old friend Jennifer called, claiming to have discovered my male clone who just happened to be free that Friday, I agreed to go.

Blind dating is like playing a TV game show, one never knows what's behind door number three. It could be King Kong or Prince Charming.

Unfortunately, I received the former that fateful Friday. We talked on the phone first, and I prayed my first impression would be wrong. Was anyone listening that night?

Michael and I met at a local hotel bar. I recognized him from the description he had given me over the phone. A toned down version, of course. There is quite a difference between fantasy and reality.

The evening unfolded like a bad sitcom plot. We chatted. Michael, however, was indifferent about his job, politics, sports and life in general. His favorite hobby, on the other hand, was juggling. My knowledge of the sport was limited to Genesee Cream Ale commercials.

On to the restaurant. I had purposely chosen the establishment for its casual atmosphere, fast service and fresh food. We were seated immediately at a lovely table facing the men's room.

The waiter handed us the menus. I again attempted conversation.

Me: "I think I'll order the red snapper."

Michael: "The red snapper?"

Me: "Yes. The red snapper. The seafood is very fresh here."

Michael: "Is the seafood fresh here?"

I couldn't decide at this point if Michael had seen too many episodes of "Moonlighting" or if I was on a date with a parrot.

Dinner, mercifully, ended quickly. Next was the movies. We had decided to see the British flick, "Wish You Were Here." It was playing at the Cable Car Cinema, a funky movie theater with couches instead of chairs.

The movie started, it was a poignant "coming of age" story. Every fifteen minutes, Michael whined "I don't like this movie. Do you? Let's leeeaaave."

This lasted throughout the movie. Was there any romance involved? You may ponder. Well, there was one moment when our hands met, fingers touched — Michael had spilled his Coke on my long coat and we were both mopping it up. Alas, the true answer is no.

We drove back to my dorm, and I explained gently to Michael that we really didn't have a future. He thanked me for a lovely evening, and kissed me goodbye (on the cheek), without removing his seatbelt first.

Aah, home at last. My key entered the door at the stroke of 10 p.m. I then had a second date — with the TV and Haagan-Daz.



The cast of "West Side Story"

Napoleon Hill's

SECRETS OF SUCCESS

Editor's note: The following article is a reprint of an article which was written by Napoleon Hill. More articles by Napoleon Hill will appear weekly in the Campus Herald during this academic year.

Cultivate Creative Vision

You have at your command the power of imagination in two forms.

One is known as synthetic imagination. This consists of some combination of known ideas, concepts, plans or facts, arranged in a NEW combination.

The other is known as creative imagination. It operates through the sixth sense and serves as the medium by which basically new facts or ideas are revealed. It is also the medium for inspiration.

Thomas A. Edison used synthetic imagination to invent the incandescent electric lamp by bringing together in a new way, two well known principles. Long before Edison's time it was known that light could be produced with electricity by applying that energy to a wire and setting up a short circuit. But no one had found a way to keep the metal from burning out quickly.

Edison discovered how to do this by the application of the principle by which charcoal is produced, namely wood is set on fire then covered with dirt so that only enough oxygen can get to the fire to keep it smoldering but not blazing.

Taking his cue from the principle that nothing can burn without oxygen, Edison placed a wire in a bottle and pumped out all of the air. Then he applied electricity to the projecting wires and lo!, the first incandescent electric lamp was born.

Dr. Elmer R. Gates, of Chevy Chase, Md., gives us a good example of creative imagination. He had to his credit more patents than Edison. Most of them were perfected by the application of his sixth sense, which he developed to a high degree.

By shutting himself in a soundproof room and turning off the lights, Dr. Gates managed to eliminate all physical interferences so that he could concentrate on attaining information he desired. When the information came through, by way of his sixth sense, he switched on the lights and immediately wrote it down. Strangely, sometimes ideas were revealed for which he had not been searching, a fact which was largely responsible for the great number of inventions he perfected.

Your five physical senses give you contact with the physical world and make available to you its nature and usages. But your sixth sense, which operates through the subconscious section of your mind, gives you contact with the invisible forces of the universe. It makes available to you knowledge you could not acquire through your limited physical senses.

R.G. Le Tourneau, the world renowned industrialist, performs near miracles in the production of machines which the most astute engineers say are virtually impossible, even though he has had little or no technical training in mechanics. He uses a system similar to that employed by Edison and produces

mechanical devices which do everything but talk.

George Parker, founder of the famous Parker Pen Co., directed his entire business affairs to an enviable plane of achievement by making use of his sixth sense. And it has been said that George Eastman, famous camera manufacturer, attained success the same way.

The sixth sense of creative vision becomes more dependable through systematic regular use, as do the five physical senses.

All people on the upper levels of success have some system for conditioning their minds to get and remain on the "success beam." Some successful people make use of a mind conditioning system without recognizing what they are doing.

It was creative vision which led to the establishment of the luxurious Fontainebleau Hotel at Miami Beach.

Hotelman Ben Novack arrived at Miami in 1940 with just \$1,800 — and a dream! His dream was for a beautiful resort hostelry which would be known throughout the world for the comfort and relaxation it offered.

By judicious pyramiding of his meager resources and the enthusiasm with which he conveyed his dream to financiers, Novack put his creative vision to work and December a year later saw the Fontainebleau open its door to the first guest.

Clarence Birdseye, as a fur trapper in Labrador, once sampled some cabbage that had accidentally frozen. From the experience, he came up with the idea of merchandising quick-frozen foods.

Are YOU making YOUR dreams work for you, through creative vision, as Ben Novack and Clarence Birdseye did?

A very effective method of making use of the sixth sense is to write out a clear, concise description of the problem you wish solved, or the objective you desire to attain. Repeat this several times daily in the form of a prayer. The prayer should be founded on unshakable faith so definite and strong that you can see yourself already in possession of the objective.

If at first trial this method does not bring the desired results keep on trying. Each time express gratitude as if you had already attained your objective, even though it has not yet come into your physical possession.

The master-key to success lies on your capacity to believe that you will succeed. Remember, whatever your mind can conceive and believe your mind can achieve.

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**Mocktail weekend begins Friday,
March 18. Don't miss it!**

J&W students complete successful DECA competition

By Andrea Prestia

The Johnson & Wales Chapter of Delta Epsilon Chi, a division of the Distributive Education Clubs of America (DECA), proudly announces its list of award winners from the North Atlantic Region Competitive Events Conference held in Newport.

The conference was hosted by the Rhode Island State Association of Delta Epsilon Chi February 5-9. Present at Newport's Viking Hotel were delegates of state and provincial associations from as far north as Ontario and as far south as New Jersey. Congratulations to all the winners and best of luck this spring at the National Career Development Conference in Salt Lake City.

Those who won awards are:

Denise Vella, third place, Apparel and Accessories Marketing
 Margie Phillip, honorable mention, Apparel and Accessories Marketing
 Valerie Steaker, second place, General Merchandise Retailing
 Kristin Collard, honorable mention, General Merchandise Retailing
 Corrine Nybo, second place, Full Service Restaurant Marketing
 Brian Glynn, honorable mention, Full Service Restaurant Marketing
 Janice Buyers, first place, General Marketing
 Scott Kasper, first place, General Marketing
 Janet Cole, honorable mention, General Marketing
 Allison Guimond, honorable mention, General Marketing
 Helena Jachimlec, honorable mention, General Marketing
 Kim Barnes, first place, Hotel/Motel Management
 Karamjit Bhinder, second place, Hotel/Motel Management
 Gretchen Foret, second place, Hotel/Motel Management
 Randy Zimmerman, honorable mention, Hotel/Motel Management
 Tara Kelley, honorable mention, Hotel/Motel Management
 Stephanie Watts, honorable mention, Hotel/Motel Management
 Henry Pena, honorable mention, Hotel/Motel Management
 Michelle Globis, first place, Finance and Credit Service
 Amy Neckes, second place, Finance and Credit Service
 Debbie Forward, honorable mention, Finance and Credit Service
 Bob Devoe, first place, Management Decision Making-Human Relations
 Andrea Prestia, third place, Management Decision Making-Human Relations
 Steve Milgrim, third place, Sales Manager Meeting

Student Culinary Team cited in congressional record



Congressional Record

PROCEEDINGS AND DEBATES OF THE 100th CONGRESS, SECOND SESSION

Vol. 134

WASHINGTON, THURSDAY, FEBRUARY 4, 1988

No. 8

Senate

JOHNSON AND WALES COLLEGE CULINARY TEAM FROM THE UNITED STATES

Team Manager Noel Cullen, director of operations at Johnson and Wales College, also will judge England's "Chef of the Year" competition.

Mr. PELL. Mr. President, Rhode Island is proud to have one of the top culinary schools in the Nation at Johnson and Wales College and we are even prouder to have students representing Rhode Island and the Nation competing in international culinary events.

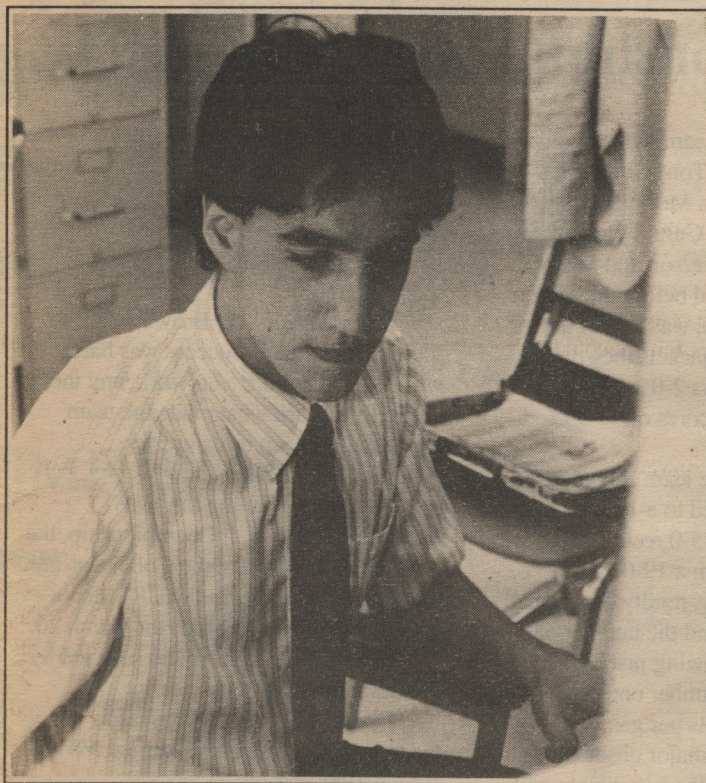
A culinary team of six students from Johnson and Wales College left last weekend for Hotelympia 1988—the International Hotel and Catering Exhibition in London—where they will compete in the 105-year-old Salon Culinaire International de Londres.

The Johnson and Wales student culinary team is the only United States team, student or professional, competing in this prestigious event. The team is sponsored by Sarah Coventry, Inc., designer and manufacturer of brand-name fashion products.

I understand the London competition is expected to serve as a dress rehearsal for the 1988 "Culinary Olympians" in October in Frankfurt, Germany. The Johnson and Wales students will be the only United States college team at that event competing against student teams from around the world.

The students named to the team are: Douglas Alley of Beals, Maine; William Erlenbach of Valparaiso, IN; Suzanne Finkle of Wellsboro, PA; Wendy Geiler of Baltimore, MD; Danella McWilliams of Kensington, MD; and Christine Stamm of Walpole, NH.

I am confident that I represent their many supporters throughout the Nation when I wish them well. I trust they will bring hard-earned honors home from London, when they return to Rhode Island on February 4, that they will represent our country with equal pride in October. ●



Paul Desaulniers works at his Co-op job with the Boy Scouts of America.

There's more to the Co-op experience than meets the eye

By Paul Desaulniers

Most students do not know what Co-op is, let alone what its benefits are. Co-operative jobs are worth either three, six, or nine credits. Some are paid, while others are not. Some are one trimester long or a whole year, depending on credits available to you and the company that employs you.

I have a non-paid, year-long position with the Boy Scouts of America, working in the Career Awareness Exploring Program developing and organizing guest speaker programs for junior and senior high school students who wish to gain insight into career options early on.

Many students feel that they are being "used" by a company that doesn't compensate them for their services. As I quickly realized, the first benefit derived

from a Co-op position, paid or not, is that the true "pay off" does not come in dollar form, but in knowledge and self-discipline gained.

The opportunity to prove to family, friends, professors, and, most importantly, to yourself, that you can perform the functions that you have only studied in books and classrooms, is a very gratifying experience.

Other aspects of Co-op are the friendships that you develop with a variety of co-workers, learning different approaches to problems, and applying your knowledge to a wide range of projects.

Some Co-op positions can lead to permanent employment with the host company, proving that the benefits of Co-op are as limitless as you make them!

Equine students participate in health seminar and riding show

The members of the Johnson & Wales Equine program were busy during the month of February as they attended a Centered Riding Clinic, hosted a Horse Health Seminar and competed in a Winter Schooling Show.

Clinician Peggy Cummings, from Oxford, Maine, gave a lecture and clinic on Centered Riding February 5-7 at Pinegate Farms in Seekonk, Mass.

Centered Riding is a new approach to riding which is based on mental and physical images first introduced by Sally Swift, author of the book *Centered Riding*.

Cummings' instruction focused on body awareness through four basics — breathing, soft eyes, building blocks and centering — all important in relaxation and proper communication for horse and rider.

The Equine program hosted a Horse Health Seminar at the Johnson & Wales Inn on February 14. The seminar increased the general horse owner's awareness of the latest developments in equine health care.

The speakers included Paul Kempe, Blue Seal Feed; Mary Hondalas, Mary Rose Paradis, and Charles Frevert, Tufts University; and Jay Meriam, Massachusetts Equine Clinic.

The Equine Studies majors held a Winter Schooling Show on February 14 at Pinegate Farms.

Dressage Only winners were Anne Coward, first place; Sue Way, second place; Kelly Oholendt, third place; Cathy Moses, fourth place; and Christine Foster, fifth place.

The Combined Event results were:

Novice:
 Kim Spring, first place
 Dione Bengel, second place
 Martha Connors, third place
 Becky Eliades, fourth place
Elementary:
 Kelley Oholendt, first place
 Christine Foster, second place
 Anne Coward, third place

C • A • F • E
 COMMONS

Every Friday is staff day.

J&W staffers will be offered a 10% discount on pastry.

Express II wins hoop championship, goes undefeated

By Jay Wiko

The Express II team, which consists of George McCord, Tony Simmons, Zachary Rhodes, Jim Morton, Kevin Crump, Jeff Brown, Gerald Tate, Denny Donnelly, Doug Patterson and Marty "Killer" Murray, said before the season started that their goal was to win the jackets and win the jackets they did...as they beat the Abusers 2-0 in a best of three series by the scores of 60-55 and 62-42.

Not only did the team accomplish the goal, they coasted to a 14-0 regular season record and a 5-0 record in the playoffs to give them a 19-0 record overall. The Express totally dominated the league as they had the number one defensive team, allowing just 34.1 points per game and the number one offense, averaging 62.1 points per game.

There was one major obstacle for the Express: the Sky's the Limit team gave

the Express their toughest battles all three times they met. The Express won the two regular season meetings between the teams by 7 and 5 points and won the "weekday championship game" by a score of 36-33.

Team captain Jeff Brown said the secret to the team's success was hard work. "Dedication, teamwork, and the desire to win are what made the team excel and perform to its greatest heights," Brown said.

As part of winning the J&W Intramural Basketball Championship, the Express will represent the College as one of two teams to play in the URI Men's Basketball Championships on March 26.

The second team will be selected by the intramural referees.

Due to his outstanding season, George McCord has been named MVP for the 1988 season.



Members of Express II relax after another win.

Volleyball championship results

Point Blank defeated Dad's Set four games to three in the best of seven series.

Scores:

Game One: Dad's Set beat Point Blank, 15-5
Game Two: Point Blank beat Dad's Set, 15-6
Game Three: Dad's Set beat Point Blank, 15-11
Game Four: Point Blank beat Dad's Set, 15-5
Game Five: Dad's Set beat Point Blank, 15-4
Game Six: Point Blank beat Dad's Set, 15-6
Game Seven: Point Blank beat Dad's Set 15-13

Distinguished Visiting Chef (from page 1)

Chef Cihelka credits his success with hard work and serving the best quality food in his restaurant.

"I work an average of 12 hours a day, when I work a full day, six days a week," he said. "You have to put in time and effort. I also have good people working for me. We serve only the freshest vegetables. We even do some of our own butchering. If you stick with quality and serve the best, you will always have customers. People will seek you out."

As Chef Cihelka demonstrated Wild Mushroom Strudel he pointed out different varieties of wild mushrooms, including cepes, morels, chanterelles, shiitakes, and oysters.

"We pay somewhere between six and thirteen dollars a pound for mushrooms, depending on the season. Now, with farm conditions, we can get mushrooms all year. Mushrooms are becoming very popular.

"In England, people are reluctant to use mushrooms. They are afraid of poisonous toadstools. Thoroughly

cooking wild mushrooms dissipates toxins. Experts generally agree that even domestic should be cooked, even though a lot of people eat them raw on salads."

After Chef Cihelka wrapped up his demonstration with Omelette Stephanie, he encouraged the students to take advantage of the American Culinary Federation's apprenticeship program. After students complete a three-year apprenticeship, they will be certified cooks, acknowledged by the ACF. Apprentices can usually choose the area of the country where they want to work.

"Statistics say that by the year 1990, about 250,000 chefs will be needed," said Chef Nicas. "The apprenticeship program helps fill the need for qualified people."

"If you are good at what you're doing," said Chef Cihelka, "you won't have to worry about finding a job."

At the end of the program, Chef Robert Nograd presented Chef Cihelka with Johnson & Wales' honorary Codon Bleu Medal, as the students applauded.

Softball bus schedules

Weekend Men's Softball

Bus picks up at:

Stephens...9:15 a.m.

Minden...9:25 a.m.

McNulty...9:30

Return trip...2:30 p.m.

Games played at Trigg's Field

Weekend Girls' Softball

Bus picks up at:

Minden...9:20 a.m.

McNulty...9:30 a.m.

Stephens...9:40 a.m.

Return trip...1 p.m.

Games played at Shipyard Field

Weekday Male and Female Softball

Bus picks up at:

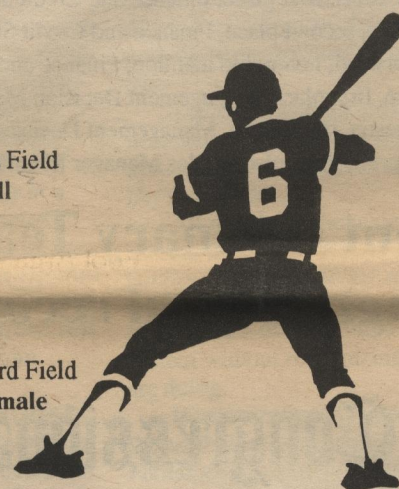
Minden...2:30 p.m.

McNulty...2:40 p.m.

Stephens...2:45 p.m.

Culinary...2:55 p.m.

Return trip...5 p.m.



Inquiring photographer by Dawn Thomas

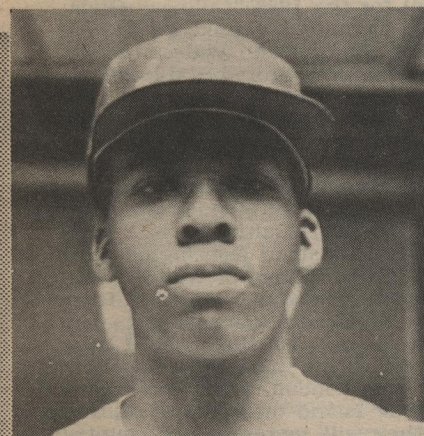
"What did you do on spring break?"

Charlotte Reynolds
Rockland, Maine
Travel/Tourism

"I just went home and had a relaxing week with all my friends."



Jonathan Daniels
Mt. Vernon, New York
Computer Systems Management
"I went to my new found house in Virginia and enjoyed myself during break."



Freddie Krouse
Cherry Hill, New Jersey
Sales/Marketing

"I went to Killington for a week and skied all day and partied all night."



Jill Evers
Parsippany, New Jersey
Travel/Tourism
"I had a break which was well needed. I went to Spain and left reality behind."



Häagen-Dazs®

PRESENTS

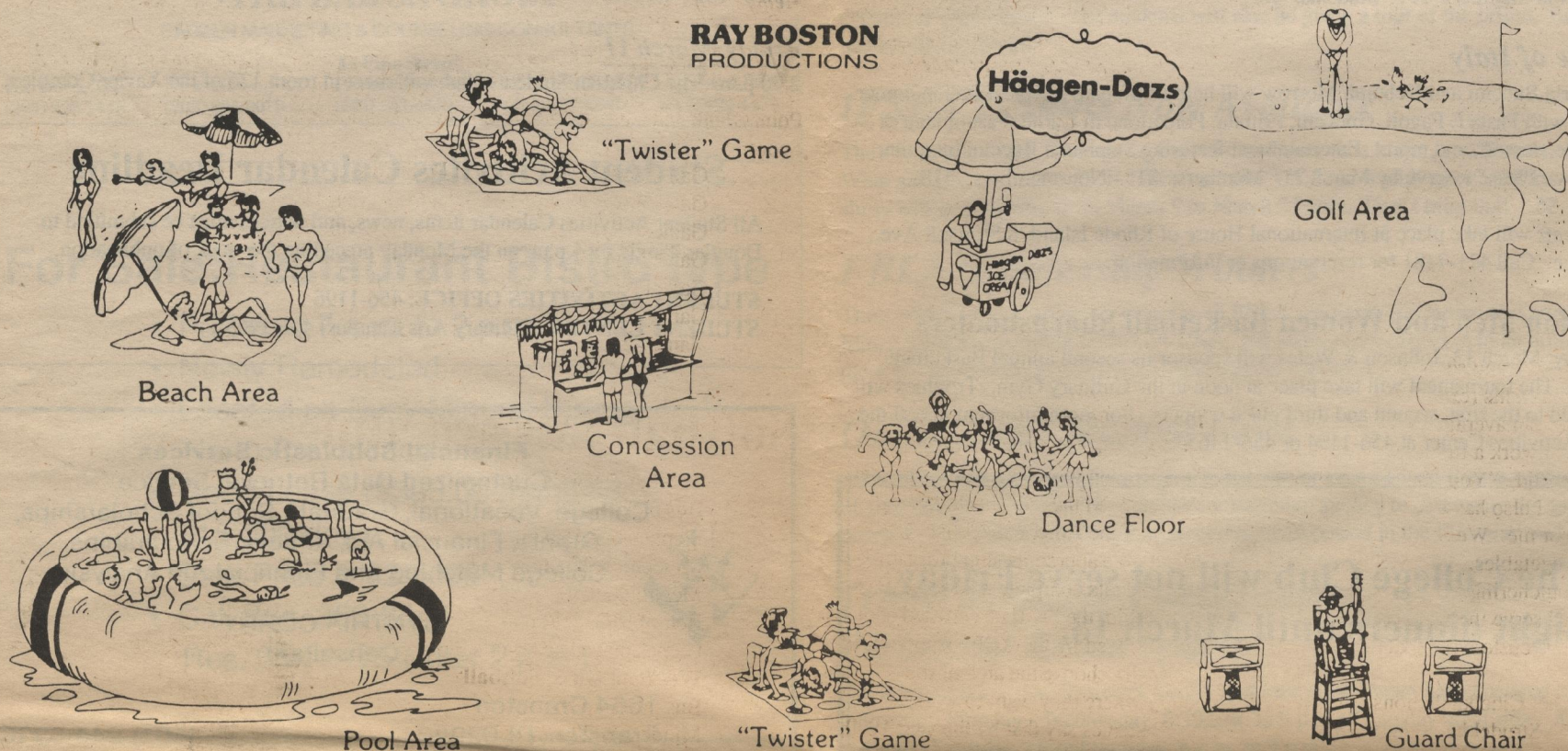
RAY BOSTON

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PRODUCTIONS



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Three Pools, Each 1,000 Gal., 2½ Ft. Deep,* • Free Häagen-Dazs Ice Cream Bars
• Beach Area complete with Sand, Scenery and Sun Lamps • Heavy Duty Lighting to make everyone look tanned • Two 8 Ft. Lifeguard Chairs
• Beach Umbrellas and Chairs • T-Shirt Give Aways • Balloons • Astro Turf Dance Floor • Sand Erosion Control Fence
• Wind Machine to blow scent of Suntan Lotion around • Häagen-Dazs Ice Cream Vendor's Cart • Twister Games • Golf Areas • Contests
• And much, much more!

All that's missing is you and your bathing suit!

Saturday, March 19 - 8 p.m. at the Rocky Point Palladium

Must have a towel and be in a bathing suit to enter pool area!

*In some situations, only one or two pools will be used.

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ATTENTION SENIORS!!!

Graduation portraits will be taken the week of March 14 - 17, 1988!!!

Sign-up sheets will be posted in the Xavier Gym and Academic Center.

Pictures will be taken in Xavier Gym.

If you want your picture in the yearbook, be sure to sign up!!!

STUDENT ACTIVITIES

Special Events

Family Traditions In Korea

A presentation on Korean family traditions including holidays, celebrations, and children's games for members of GIFT, Inc. (Getting International/Transcultural Families Together) by the Korean Student Association.

An Evening In Peru

Dr. Edward Dwyer, chairman of the Division of Liberal Arts at Rhode Island School of Design, will give a slide presentation on the archaeology and pre-Columbian cultures of Peru followed by a typical Peruvian dinner. Please reserve by March 7. Members: \$12.50. Non-members: \$17. Students: \$6.

A Taste of Italy

Anna Maria Buccini and Deborah Morrow will help us prepare a typical Italian dinner complete with Pasta E Fagoli, Gnocchi, Frittata, Polpettone di Carne, Parmigiana di Melanzane, dessert, and more! Entertainment featuring Stephania Buccini on guitar will follow. Please reserve by March 21. Members: \$15. Non-members: \$18. Students: \$6.

These events will take place at International House of Rhode Island, 8 Stimson Ave., Providence. Call 421-7181 for reservations or information.

Attention Men and Women Basketball Sharpshooters

On Sunday, March 13, Johnson & Wales will sponsor its second annual Basketball Shootout. The tournament will take place at noon in the Culinary Gym. Trophies will be awarded to the first, second and third place winners. For more information call the Student Activities Center at 456-1194 or 456-1465.

The College Club will not serve Friday night dinners until March 18.

campus CALENDAR

Wednesday, March 9

4:30 p.m. The Travel Club will meet in room L02 of the Xavier Complex.

6:30 p.m. DECA will meet in the City Club.

7 p.m. The Karate Club will meet in the Xavier Complex Gym.

7 p.m. The I.F.S.E.A. will hold their usual weekly meeting on Wednesday, March 9 in room G-11 of the David Friedman Building. Items covered will be the current T-shirt sale and upcoming events for the Spring Tri. All are welcome to attend this meeting.

Thursday, March 10

3:30 p.m. The International Club will meet in room A406, Academic Building.

7 p.m. The Aerobics Club will meet in the Xavier Complex Gym.

Friday, March 11

2:30 p.m. The Christian Students Club will meet in room 126 of the Xavier Complex.

Student Activities Calendar Deadline

All Student Activities Calendar items, news, and notices must be submitted to Douglas Tingle by 4 p.m. on the Monday preceding the week of publication.

STUDENT ACTIVITIES OFFICE: 456-1196

STUDENT CENTER (Culinary Arts Campus) 456-1465



Financial Scholastic Services

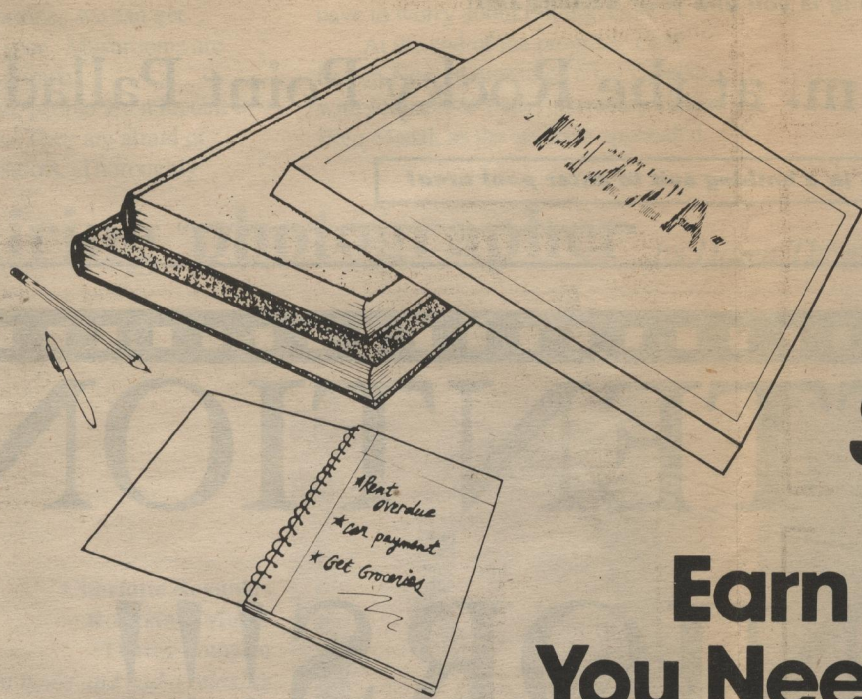
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- Sale Price & \$25,000.
- Call Bus. 353-8444
- Res. 351-6175 (After 2 p.m.)

DRAMA CLUB NEWS

The Drama Club is presenting the smash hit, "West Side Story." We have a cast of 40 people and are looking for some more enthusiastic people to help out with lighting, sound, stage crew, advertising and promotion. Anyone interested should contact Jackie at the Student Activities Office in the basement of Plantations Hall or call 456-1196.

Blood Drive CARLTON HOUSE

Tuesday, March 15, 1988

5 p.m. - 8 p.m.

THE CAMPUS HERALD

The Herald is published weekly for students, faculty, administration and friends of the College by the College Communications Office.

Editor: John Messak
Graphics Editor: Karen Maloney

Contributing Writer: Beth Rhodes

Students are encouraged to contribute to the college newspaper by writing articles, sharing story ideas and sending in photographs.

Deadline

All news, stories, ads and photographs must be received by 4:30 p.m. Monday for publication on the following Monday.

All copy must include the hand-written signature of the writer and a phone number where the writer may be reached during the day.

For information, stop by the Communications Office or call 456-1773. We are located on the 5th floor of the PAR Building in Abbott Park Place, Providence, R.I.

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NOTICES

Attention All Young Men and Women

The Johnson & Wales College City Club will be having a Hunk Auction very soon. All eligible young men are invited to sign up to be participants. Various college luvlies will have the chance to bid for a date with the Hunk of their choice. Proceeds from the auction will be donated to a reputable charity. The Hunk Auction will take place during the Club's St. Patrick's Day celebration. Exact date and time TBA. Young men should register at the City Club.

International Student News

International students are invited to the AT&T Operator Services Office, located at 234 Washington St., for an open house on March 10 from 12:30 p.m. to 8 p.m. The students will be allowed to make a complimentary two minute international call to any country of their choice. The students will also be given a tour of the office. Refreshments will be served.

IFSEA T-Shirts Now Available

They're finally here! If you are a Culinary or Pastry Arts major, you'll want one. What are they, you ask? Well, "they" are the "Chefs do it with spice" t-shirts. The shirts will be available from March 9 to March 22 only. Don't miss out!

FBLA Scholarship Winners

There will be a mandatory meeting for all FBLA scholarship winners on Sunday, March 13 at 5 p.m. at the J&W City Club. All winners are expected to be prompt. If there are any questions call Licia Boghossian at 456-4654.

Out-of-State Student News

Some states allow recipients of state scholarships or grants to use their awards at out-of-state schools. Check with your state scholarship agency to determine the application procedure. A list of scholarship agencies has been posted in the Financial Aid Office.

Travel Resource Center and Periodical Room Hours

The hours of the Travel Resource Center and Periodical Room have changed to the following: Monday - Wednesday, 8:30 a.m. to 9 p.m.; Thursday and Friday, 8:30 a.m. to 4 p.m.; Saturday, closed; Sunday, 6 p.m. to 9 p.m.

Commuter Services

Need someone to talk to or just a referral in the right direction? We provide free and confidential counseling for commuters.

Stop in and say hello.

456-4622

Business Division

Xavier Complex

Room L08

Monday and Wednesday

456-1734

Culinary Division

Career Development Office

Student Center 2nd Floor

Tuesday, Thursday and Friday

8:30 a.m.-4:30 p.m.

POWER



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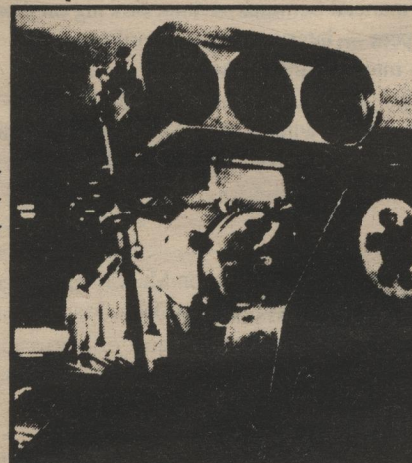


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Fri. March 18 and Sat. March 19
8:00 P.M.

On Sale Now!

Tickets \$14 and \$12

Kids 12 and under \$8

To Charge Tickets Call 1-800-382-8080

Tickets also available at Civic Center Box Office and all Ticketron Outlets.



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